

Figure 3. Quantitative analysis of di-peptides at different stages of fermentation. A, peptide pool whose concentration gradually increases to maximum within 3-4 days followed by net decrease during 6-7-day of fermentation ((A)YV/VY, (β)AF, (X)AY, (δ)VF/FY, (E)MY); B, peptide pool whose concentration reaches a plateau in 5-7 days with no further change (()RF/FR, (β)IT/LT, (X)AD, (δ)WA/AW, (E)FL, (φ)MY, (γ)LL/YL/LY), and C, peptide pool whose concentration does not change after 1-2 days of fermentation (()EK, (β)AV, (X)EA, (δ)KF, (E)VP, (φ)FK, (γ)KV).

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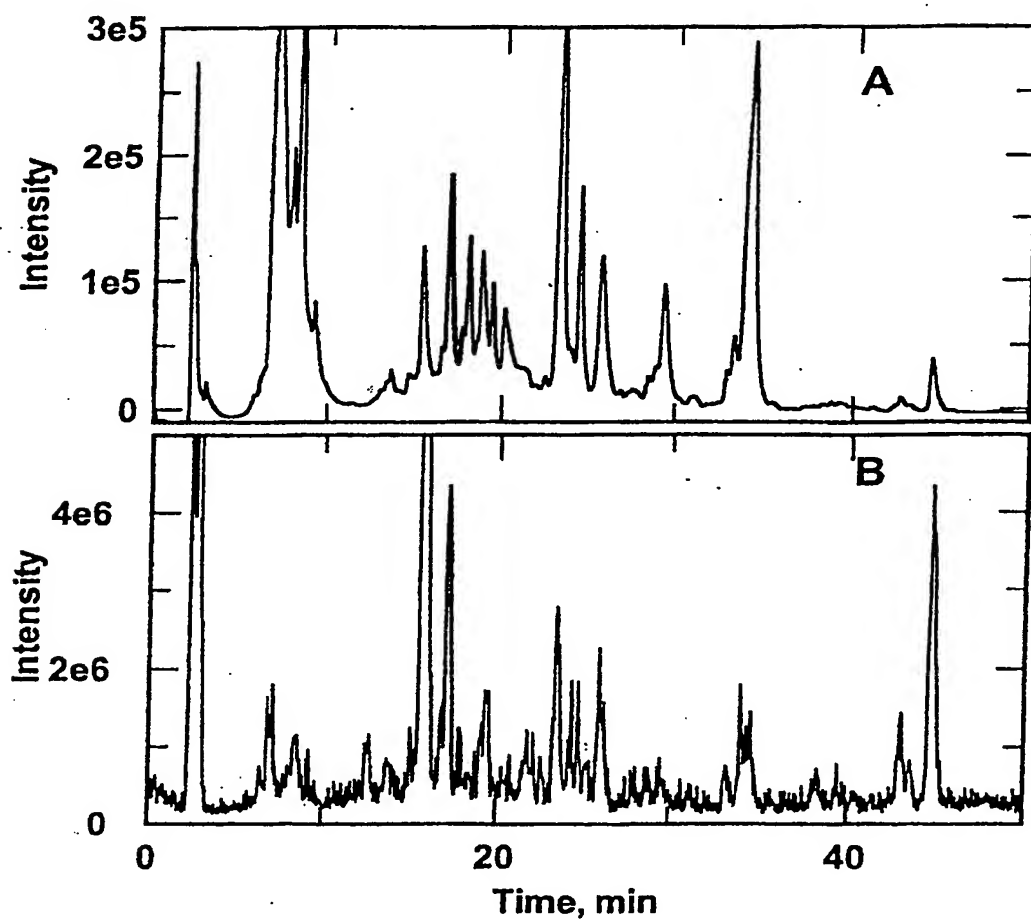
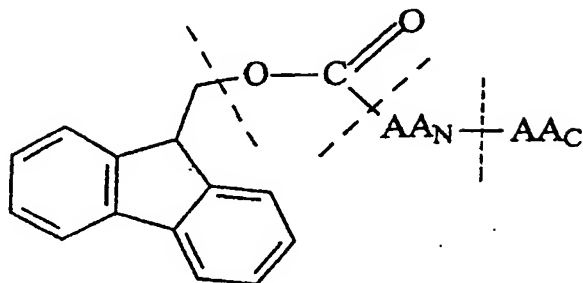
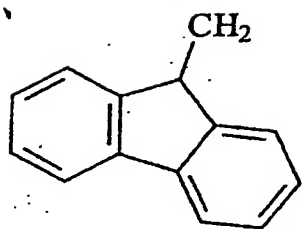


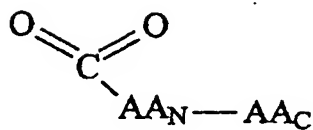
Figure 1. UV and total ion current profile of the RP-HPLC/ESI-MS of CNP extract of 5-day fermented cocoa bean. A, UV profile at 260 nm; B, TIC. The LC/ESI-MS conditions are described in "Experimental Procedures".



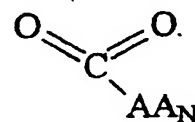
FMOC-derivatized *di*-peptide



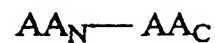
m/z 179.2



m/z peptide mass plus 44



m/z N-terminal AA plus 44



m/z peptide

Figure 2. Fragmentation pattern of FMOC-derivatized peptides in MS/MS analysis.

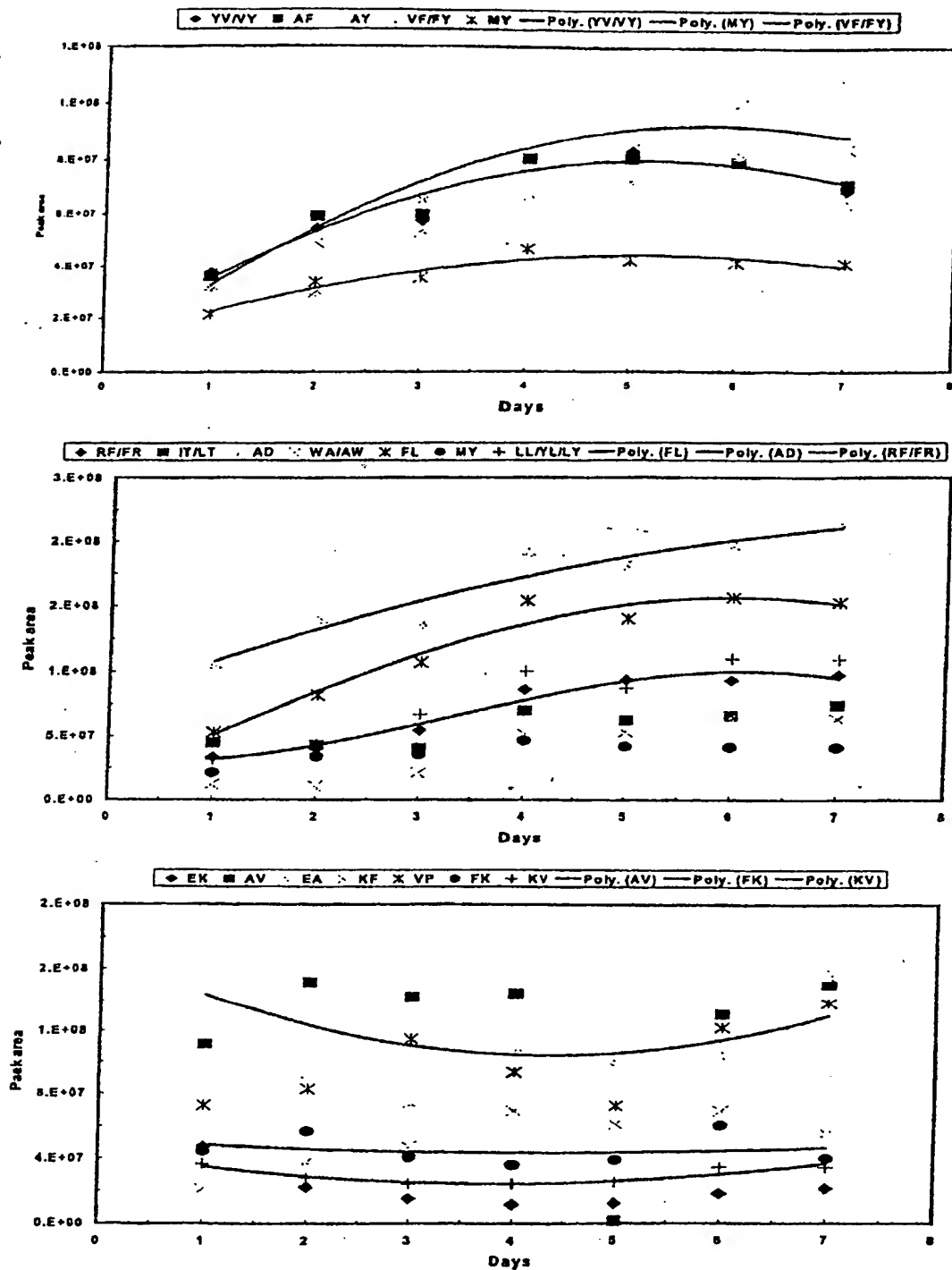


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